

## IN THE CLAIMS

1-23 (cancelled)

- 24. (new) A water-containing medium with increased viscosity comprising water and a gellable polymer component with phenolic substituents modified with the aid of polyphenol oxidases, wherein it is modified by a protein with tyrosinase activity.
- 25. (new) The medium as claimed in claim 24, wherein it is additionally modified by an enzyme mixture containing hydrolases, oxidoreductases and peroxidases.
- 26. (new) The medium as claimed in claim 24, wherein it is a gel, optionally in a dried, partially dried, rehydrated or partially rehydrated state.
- 27. (new) The medium as claimed in claim 24, wherein the polymer component carries monophenolic substituents.
- 28. (new) The medium as claimed in claim 24, wherein the polymer component is at least one polysaccharide and in particular one containing (un)substituted cinnamic ester groups.
- 29. (new) The medium as claimed in claim 28, wherein the at least one polysaccharide is arabinoxylan or a pectin.
- 30. (new) The medium as claimed in claim 29, wherein the medium contains pectin that is derived from Chenopodiaceae, sugar beet or pulps thereof.

31. (new) The medium as claimed in claim 29, wherein the medium contains pectin from which at least one of the arabinose groups was removed, optionally under slightly acidic conditions at a pH between 6.0 and 7.5 or with the aid of an enzyme or arabinofuranosidase.
32. (new) The medium as claimed in claim 30, wherein the arabinoxylan component is derived from a cereal, maize, wheat, flour or coarse meal.
33. (new) The medium as claimed in claim 24, wherein the polymer was modified by tyrosinase [EC 1.14.18.1].
34. (new) The medium as claimed in claim 24, wherein the protein with tyrosinase activity is derived from a plant of the Solanaceae family, potatoes, apples, aubergines, chicory, bananas, avocados, tea plants or mushrooms.
35. (new) The medium as claimed in claim 24, wherein the modification was carried out using an enzyme mixture containing a  $\beta$ -galactosidase, glucose oxidase, peroxidase and optionally a catalase.
36. (new) The medium as claimed in claim 24, wherein the medium is dried.
37. (new) The medium as claimed in claim 24, wherein the enzyme responsible for the modification are present in an inactive form after the modification is completed.
38. (new) The medium as claimed in claim 37, wherein the medium contains enzymes that have been chemically or thermally inactivated.
39. (new) A composition comprising a pharmaceutical adjuvant, cosmetic adjuvant, food or texturing agent and the medium of claim 24.

40. (new) A process for producing a water-containing medium having an increased viscosity, comprising
- a) dissolving at least a portion of a gellable polymer component containing phenolic substituents in an aqueous medium, subsequently
  - b) adding at least one of a partly dissolved oxidoreductase, peroxidase, hydrolase or catalase of plant or fungal origin at room temperature to the solution from step a), and subsequently
  - c) stirring the solution from step b) for at least 15 minutes at temperatures between 15 and 60°C, and
  - d) thermally, chemically, or thermally and chemically inactivating the enzymes present in the solution obtained from step c).
41. (new) A process as claimed in claim 40, wherein in process step a) at least one member from selected from the group consisting of oligosaccharide- or polysaccharide-, alcohol-, lactate-, glutamate-, pectin- and a lactose-containing medium, preferably milk or a milk-containing medium is added first as a polymer component.
42. (new) A process as claimed in claim 40, wherein at least one galactosidase, glucose oxidase, horseradish peroxidase, laccase or polyphenol oxidase is added in process step b).
43. (new) A process as claimed in claim 40, wherein the solution obtained from process step b) is subjected to at least one drying step after optionally adding further gellable and optionally modified polymers.
44. (new) A process as claimed in claim 43, wherein the powder obtained from the drying step is rehydrated.

45. (new) The medium produced by the process of claim 40.
46. (new) The medium as claimed in claim 45, wherein the enzymes added in process step b) are present in the medium in an inactive form.
47. (new) A composition comprising a pharmaceutical adjuvant, cosmetic adjuvant, food or texturing agent and the medium of claim 40.